

Course Outline – Summary Information Sheet (Principles of Food Sciences)		
1	Course Number	202 FSN
2	Course Title	Principles of Food Sciences
3	Credit Hours	2
4	Prerequisites	-
5	Laboratory	-
6	Instructor's name	Dr Fahad Y.I.AL-Juhaimi
7	Hours per week (Laboratory)	-
8	Hours per week (Lecture)	2
9	Course Description	Overview of food production and Nutritional status in the Kingdom and worldwide-Food Groups (milk-meat-legumes and eggs-vegetables-fruits-cereal and bread products)-Physical, chemical and microbial spoilage of foods-introduction to food preservation –Food commodities (milk and dairy products, vegetables and fruits, cereals, meats, lipids and sugars)
10	Course Objectives	The student will recognize the following objectives: 1-the importance of food in Saudi Arabi and worldwide 2-quality attributes of foods 3-the spoilage of foods 4-the different methods for food preservation (temporary or permanent) 5-food Commodities and their products
11	Required Texts and/or Major References	1-Vaclavik, V. A. 1998. Essential of Food Science. Chapman and Hall. Newyork. 2-Potter, N.N. 1996. Food Science. The Avi Publishing Co. Inc. Westport.
12	Evaluation (how is course grade determined)	-Two exams in the week no: 6 and 11, 20 marks each -Quizzes and assignments, 10 marks -Final exam, 50 marks
13	Lecture Topical Outline	1-Introduction (including overview of Food) 2-Nutritional status in the Kingdom and worldwide 3-Spoilage of Food -Physical -Chemical -Microbial 4-Introduction to food preservation

		<ul style="list-style-type: none"> -Short methods preservation -Long methods preservation (freezing, drying, canning and irradiation) 5-Food Commodities -Milk and dairy products -Vegetable and fruits -Meat products -Cereals -Lipids -Sugars
14	Laboratory/ Practicum Topical outline	-